

La Val

Finca Arantei Albarino

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: The wine is the result of the careful and manual selection of grapes from the Arantai vineyard. 100% of the grapes are macerated before pressing (4 to 6 hours at a controlled temperature of 46-50°F). The fermentation takes place in stainless-steel tanks at controlled temperature using only the indigenous yeasts from the vineyard. Once the fermentation has finished, the wine stays in the tank with its fine lees for 6 months, with regular and continuous stirring-up of the lees during this time.

AGING: On fine lees for 6 months

THE STORY

Founded in 1985 by Mr. José Limeres Guille, actual Honorary President. La Val's trajectory leading us up to what we are today. Let's do a briefing of our history.

We start in O Rosal, located at the mouth of the river Miño, with a vineyard called La Val. From this we derive our name. We promoted the creation of Rias Baixas Denomination of Origin in 1988, and since then we hold membership in the Plenary of the Consejo Regulador organization.

The making of quality wines implies having a terrain to match it. This is why, in 1989 and 1990, we planted Arantei and Taboexa vineyards and later on, in 2012, Porto.

THE ADJECTIVES

OVERALL: Complex & Abundant

AROMAS / FLAVORS: Mineral, fruity and floral notes, fresh herbs, citrus

MOUTHFEEL: Rich & Creamy

THE SELLING POINTS

PAIRINGS: All kinds of seafood and flavorful fish, fresh cheese, foie gras, chicken, rice dishes

